DEVOTED TO AGRICULTURE AND ALL ITS VARIOUS KINDRED ARTS AND SCIENCES.

Honor waits, o'er all the earth, The art that calls her harvests forth.—BRYANT.

VOL. I. SATURDAY, MARCH 31, 1849. NO. 8.

S. W. COLE, EDITOR. QUINCY HALL, BOSTON. J. NOURSE, PROPRIETOR.

PREPARATION OF SEED WHEAT.

By sifting, with suitable sieves, the large plump berries may be separated from the small and shrivelled, which will make a great improvement. Then wash thoroughly in water, stirring violently, and skim off all floating substances. Violent washing will rub off the seeds of fungus which might cause smut or other diseases, and destroys the eggs of insects; and by skimming, the light seeds and other refuse substances may be excluded.

Various steeps are used as a further prevention of smut, &c., for which we have recommended violent washing. The following is cheap, convenient, safe, and probably as effectual as any; and it has the important advantage of floating oats, and grains of comparative lightness, that sink in pure water.

Make a solution of salt, as strong as it can be made, which is probably about one quart of salt to two gallons of water. In this steep the wheat, and remove worthless matters that rise; also the grains of wheat of comparative lightness. It is best to soak the wheat twelve or twenty-four hours; but when thus prepared, if the weather is favorable, it will keep in good condition for several days or weeks, if the brine is strong, as it will not vegetate in it.

We have kept wheat a week or two in this way; and a farmer informed us that he had prepared his wheat in brine, when his interval, where he intended to sow, was overflowed, and he kept it in the brine three weeks, and, as it was late, he then spread and dried it, and sowed it the next spring with success.

After soaking wheat in brine, drain off the brine, which is a good manure, and add sufficient slaked lime to make it dry enough to sow. Sow soon after the lime is added. If any accident or storm prevents sowing soon, return the grain to the brine, as the best preservative.

GLASS MILK-PANS.

Any person who is acquainted with the nature of glass, and the peculiar qualities of milk and cream, must be confident that it is a superior article for milk-pans. All other substances are liable to objections. Wood absorbs milk, and the oily matter in the cream, and soon becomes foul. Tin, zinc, iron, and other mineral substances are corroded by milk, by which the milk is injured, or poisoned, and the vessel gradually destroyed. Brown earthen ware was formerly much used for milk. This is glazed with lead, which is consumed by the acid in milk, rendering the milk unwholesome.

Glass is a pure substance, and may be easily kept in a clean condition; and it is not corroded by the milk. Is is impenetrable by any substance in milk or cream, and requires far less attention to keep it in a pure state than those substances that are liable to corrosion, or to imbibe substances that they contain. For several years glass milk-pans have been used in England, and they are preferred, to all others, notwithstanding almost every other available material had been used.

A specimen of this valuable ware has been left at our office for inspection. The price is seventy-five cents single, eight dollars per dozen. Although this may seem rather a high price in the beginning, yet it is low, as the pans are thick and stout, and, with careful usage, will last for ages; and they require less labor to keep them in good condition.

COAL ASHES.

In answer to the inquiry whether the crude parts or cinders of coal ashes are of any value on any part of the farm, we reply, that what the inquirer calls cinders, as we suppose, is generally called *clinkers*, and is produced by a powerful heat, that melts the coal, which, on cooling, becomes nearly as hard as melted bricks in a brickkiln. This substance would not, probably, decompose for ages, and will answer no useful purpose as manure. It may be used on the farm for the same purposes as small stones, in filling up low places, and as a layer over the covering of ditches, for the water to ooze through, and retain the soil.

In using the fine ashes of hard coal for manure, we consider the *clinkers* a disadvantage, where a fine

soil is wanted; on coarse lands, for grasses, &c., they may be no disadvantage if pressed into the ground by a roller. Good anthracite, or bituminous coal, burned in a moderate draught, will form no clinkers, and with good management, they will not be formed in a dwelling-house; but they are produced in abundance in furnaces where a powerful heat is required.

NOTICES OF PUBLICATIONS.

A Gazetteer of New Hampshire, by John Hayward, author of the "New England Gazetteer," "Book of Religions," &c., 264 pp. octavo; embellished with beautiful engravings; of neat typography and elegant binding. — This work contains descriptions of all the counties and towns in the state; of its principal rivers, mountains, harbors, and islands; with statistical accounts of its agriculture, manufactures, and commerce; with a great variety of other useful information. It should be in every business place, and in every family in the state of New Hampshire: it is also valuable in many business offices, and, as a matter of useful intelligence, in different parts of the country.

The American Bee-Keeper's Manual, by T. B. Miner, embellished with engravings, 350 pp. 12 mo. Published by C. M. Saxton, New York; sold also by F. S. Saxton, 19 State Street, Boston. — This is an elaborate work, in which the author gives his own long and varied experience, availing himself also of advantages from the productions of most other writers on the subject. We have not time for a thorough and critical examination of this manual; but from a general view, we like its plan and execution, and think it will rank high as a valuable standard work on an important branch of rural industry — on the very proverbial pattern of industry. For a few years past, Mr. Miner has occasionally given to the public able articles on the management of bees, which have given him the reputation of a skilful apiarian. As there is now a great inquiry for a new work of this kind, we have no doubt that this book will meet with a good reception, and extensive sale.

The Farmer's Every-Day Book, containing the Popular Elements of Theoretical and Practical Agriculture; also, a System of Education for Agricultural Life, and Hints on the Means of promoting Health and correct Moral Principles among Laborers; with a Dictionary of Terms, and Five Hundred Receipts on Rural and Domestic Economy, by Rev. J. L. Blake, D. D., of Orange, N. J., author of a Biographical Dictionary, &c. — This work is announced, and will soon be published by Messrs. Lea & Blanchard, and E. H. Butler & Co., Philadelphia; and Cady & Burgess, Baker & Sanborn, and C. M. Saxton, New York.

Agricultural Reports made to the Standing Committee of the Rhode Island Society for the Encouragement of Domestic Industry.

New Agricultural Papers.—One of the strongest evidences of the great improvements making in agriculture, and the important position that this profession is assuming, is the increase of agricultural papers, and the liberal patronage this class of journals receives, as shown by the good taste in which they are generally executed, and the ability with which they are conducted. The following are new works, that commend themselves to the public both by their good appearance and intrinsic worth.

The Working Farmer. A large octavo, monthly, by Professor Mapes, New York city. 50 cts per year.

The Wool-Grower and Magazine of Agriculture and Horticulture. A monthly octavo, by T. C. Peters, of the Buffalo (N. Y.) Wool Depot. 50 cts. per year.

The Valley Farmer. A large monthly octavo, of 24 pages, at $1 per year. By M. Gates and E. Abbott, St. Louis, Mo.

The Canadian Agriculturist. A double octavo sheet, monthly, at $1 per year, by J. Buckland and Wm. M'Dougall, Toronto, Canada West.

ACKNOWLEDGMENTS.

From Mr. Leonard Cheney, of Southbridge, a box of apples, put up in very neat style, containing three varieties for their names and an opinion of their qualities. No. 1 is a large yellow and red apple, tolerably pleasant for eating and excellent for cooking; name not known. No. 2 is the Old Nonsuch, remarkable for its tenderness and excellent quality; but as it is a moderate grower, is rather small, and the fruit not fair on old lands, it is but little raised in this section, not being profitable for the market. In new regions it is more popular. No. 3 is of medial size; color, red; of very good quality for the table, being more tender than the Old Nonsuch.

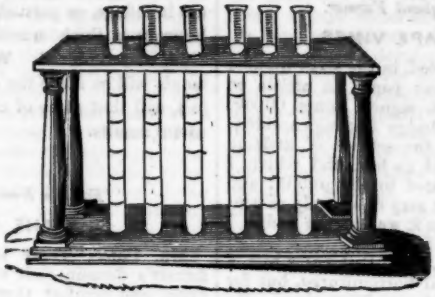
From Mr. Edward Booth, Springfield, a large yellow apple, rich and very good, strongly resembling Peck's Pleasant, and it may be that variety; but as it is late and discolored by bruises, it is difficult to identify. Peck's Pleasant is a superior apple, but moderate in growth and bearing, and the fruit is not usually fair. Its culture is declining in its native state, Rhode Island, where it has been the most popular.

We are indebted to Mr. John Washburn, of Plymouth, for scions of Monamet Sweeting, and Holmes apple.

Of Mr. R. S. Mackintosh, stall 105 Faneuil Hall Market, large, red, sweet apples, excellent for baking, but too hard, yet, for the table. He obtained these in the vicinity of Syracuse, N. Y., where they are kept a year.

Of Mr. P. Lawson, Lowell, a specimen of excellent potatoes, remarkably mealy, without name. As the colors of potatoes become so faded and changed at this season, we cannot determine whether they are identical with any of the fifty kinds on which we are experimenting. Mr. L. says, that they are superior in production as well as quality.

Indolence leaves the door of the soul unlocked, and thieves and robbers go in and despoil it of its treasures.



LACTOMETER.

The lactometer is composed of a wooden frame, with a set of long glass tubes, marked with inches, and at top with eighths of an inch. The object of this apparatus is to ascertain the quality of milk given by each cow, as shown by the quantity of cream when it has risen to the top; as its depth is indicated by the graduated marks in the glass.

The milk from each cow should be put into a separate glass; and it should be taken from each at the same stage of milking, as the first, the middle, or the last. Each glass should be filled at precisely the same height. And care should be taken to turn the milk into the tube immediately after milked, excluding the froth, as, by setting only a few minutes, the cream will begin to rise.

The lactometer is highly valuable to every one who keeps cows, as it will enable him to judge of the value of cows by the proper criterion, the richness or value of the milk, instead of its quantity or weight. One cow may be regarded as the best in the herd, as she gives the largest quantity of milk; but on investigation the milk may prove to be thin and poor, and of less value for dairy purposes than a smaller mess given by another cow, whose milk is remarkable for its richness.

It requires only seven quarts of milk of some of the Jersey cows to make a pound of butter, while fifteen to twenty quarts are necessary from some cows that have been distinguished for yielding large quantities of milk. Some say that the average quantity of milk required for a pound of butter is ten quarts; but we think that twelve quarts would be nearer the general average.

The richness of milk depends very much on the feed of cows; therefore, in making experiments on the comparative value of milk from different cows, the cows should all be fed in the same manner, for several days or a week before making the experiment.

SIMPLE CURE FOR COUGH IN HORSES.

Two years ago, (says a correspondent of the Albany Cultivator,) one of my carriage horses had an extremely bad cough, which had continued for six or eight months: different applications were made without effect. I applied to a man who I knew dealt in horses, and had paid some attention to their diseases, for a remedy. He at once told me that he had never found any thing so effectual for a bad cough as human urine, given a few times, by discharging into a bucket of water and letting them drink it, or on their food and eat it. I directed my driver to do so, and in one week the horse was completely relieved. I have frequently had it tried with the same good effect.

Remarks by Editor of New England Farmer. We had a horse long afflicted with a severe cough, though several medicines were given, but without effect. We then kept him wholly on sheep's orts, some of which were taken up from the manure, where they were covered several inches deep, from feeding under shelter in stormy weather, the usual mode being to feed on the snow. These orts from the manure were eaten in preference to good hay, and the horse soon recovered. The orts had absorbed the urine of the sheep, they had also imbibed the qualities of the dung, which has powerful medicinal effects, particularly in the measles.

INDIAN CORN.

In the raising of Indian corn, some experiments have been made which have produced singular results. Mr. Fowler, of Ohio, planted one and a half acres of ground with three different kinds of corn — half acre of china, half acre of yellow gourd seed, half acre of white flint. The result of the crop was seventy-three and a half bushels shelled corn from the china, fifty-six and a half from white flint, and fifty-four from the yellow gourd seed. The result was beyond any thing before raised in Northern Ohio, and so much in favor of the china corn, that he has every year since planted it. When he commenced with corn, it was a flint corn from seven years' use, and it has become so closely allied to gourd seed that the kernel is very much dented, and the ears from twelve to twenty rows; the same remarks hold good in relation to the white flint. From sixteen years' cultivation and acquaintance, it seems to bear no similarity to its species sixteen years ago: it was then an eight-rowed flint corn; it is now some sixteen to twenty rows gourd seed; which demonstrates the fact that this climate changes the species of corn from one kind to that of another. — *Pittsburgh Visitor.*

HEAVY OATS.

At the late show at St. Johns, New Brunswick, three samples of oats which were exhibited weighed respectively 47 lbs., 46½ lbs., and 44 lbs. the bushel.

For the New England Farmer.

GRAFTING GRAPE VINES.

Mr. Editor — Sir: I noticed, in the sixth number of the current volume of your paper, an article on the grafting of grape vines, signed James Oliver, Lynn. My late husband (Judge Darling) accidentally made a discovery in the science of grafting vines, which was very useful to him, and which, I believe, he never communicated to the public; and presuming that *his* discovery may be equally as useful to some of your readers as it was to the judge, I proceed to communicate the facts.

The judge was considered, by all that knew him, a very scientific and successful horticulturist, but for many years had no success in grafting vines. He exerted himself to get all the information that could be obtained, both by reading and conversation, and tried every experiment that his own ingenuity could suggest, but wholly without success. The flow of sap from the stock, at the season of grafting, would be so great as to prevent the stock and scions uniting; therefore he thought that he should be obliged to abandon the propagation of those varieties that would not grow from cuttings, although convinced that others were in possession of a secret by which they succeeded.

One year, the judge planted a great many grape seeds of different kinds, hoping thereby to obtain new and valuable native varieties; but when they came to blossom, most of them proved to be non-bearers. Accordingly, when he had his garden laid out, the next spring, he had them dug up as mere cumberers of the ground; but after they were dug up, they looked so fresh and healthy that it seemed to him a pity to throw them away, and he concluded to make one more effort at grafting. He accordingly set a variety of scions, after the different modes of grafting, and planted out the stocks; and, much to his surprise, every graft took well and grew vigorously. He then, of course, thought much of the cause of his success, and came to the conclusion, that the breaking of the roots, in transplanting, caused the sap to flow in a different direction, and gave the stock and scion a more equal chance. He repeated the experiment many times afterwards, and with uniform success. Mr. Oliver did not state, in his communication, whether his stocks were transplanted at the time of grafting or not. If they were not, his success was undoubtedly owing to the late date in which his grafts were set, and after the growth of the vine had proceeded so far as to prevent bleeding. And would not grafts cut and set in July or August be equally successful? Who can give information upon the subject?

Very respectfully,
MRS. NOYES DARLING.

New Haven, Ct., *March* 10, 1849.

Editorial Remarks.

The grafting of grape vines is not well understood, and Mrs. Darling has done an important service to the cause of horticulture in throwing light upon this subject. The late Judge Darling contributed liberally to the cause of improvement, by his valuable communications for the press, which were distinguished for scientific research, close investigation, and plain, practical details; and though he is no more among us in person, his spirit of intelligence and enthusiasm has pervaded the land, and it will live with the enlightened cultivators of the soil.

The facts presented in the foregoing communication correspond with the practice of some cultivators in deferring the grafting of grape vines until they are in foliage, or partially leaved out, as the sap then becomes a thick mucilaginous substance, and the vines cease to bleed. We hope that various experiments will be made the ensuing season on this subject, and that some of our friends will communicate useful results.

For the New England Farmer.

THE GARDEN.

Mr. Cole: There is probably no part of the farmer's domain that affords a greater amount of profit and comfort than the garden. Its crisp and tender vegetables, its delicious fruits, are not only congenial to the palate, but highly conducive to the health of the family.

The earlier the luxuries that the garden affords can be brought to the table, the more valuable they become; and hence it should be an object to prepare the land and sow the seed at a time which will promise the earliest maturity.

In our own experience, we have advanced the pea crop from two to three weeks by following this cheap and simple method: As soon as the ground is open in the spring we dig a trench from six to eight inches deep, and fill it half full of recent horse manure. Over this we place such a quantity of earth as may be necessary to prevent over-heating the peas, and sow them, covering the usual depth. We then take two boards of any convenient width, and nail their edges together, forming a covering like the roof of a building. This box we invert over the peas on cold nights and stormy days, but remove it in favorable weather, to give the plants light and air. By pursuing this course, you may have peas six inches high before your neighbors think of sowing them.

Tomatoes. — Last spring, our early planted tomatoes in frames all failed; and in order to have as early a supply as possible, we went to a gardener, and gave him twelve and a half cents for two dozen plants. When we planted these out with our utmost care, we saw a few little frosty fellows, that had sprung from self-sown seed of the previous year, scattered over the bed, which we allowed *to live*, not knowing but *they might*, if the season should be long and warm, add to our supply. In due time, these were transplanted into hills duly enriched with hen manure. They had a much more healthful growth, and matured their fruit as early as the hot bed plants, put out under equally favorable circumstances.

This leads us to infer that tomatoes may be advantageously planted in the hills where they are to remain in autumn, or as early in spring as the earth will admit of working. Good seed seldom fails, and the earlier it is sown, as a general thing, the earlier the maturity.

Asparagus. — How often we have heard the exclamation, "I wish I had your asparagus bed!" to which we could only reply, "You can have just as good a one, if you'll set yourself about it." Yet no one knows the value of this delicious vegetable by seeing it grow in rich luxuriance. It is only when placed upon the table that its excellence can be duly appreciated, and not then fully, for its healthfulness on the stomach is its highest praise. We can show you a good bed of it, as it is almost as easily raised as pigweed!

The asparagus bed should be well supplied with fine manure early in spring, if it was not done in autumn, and it should be well forked in as early as the ground is dry enough to work, after which a good dressing of salt or strong brine should be given.

If the ground is so salt as to prevent weeds and grass from growing, it will benefit the asparagus. Let every one provide for themselves a bed of this healthy vegetable, and they will never do without again.

Gooseberries. — Now-a-days, every body says, "We can't raise gooseberries, and we won't try, they mildew so." Now, as we are not every body, and have never joined the *Won't try* Society, we have no belief in any such doctrine. Some dozen years ago, being on the look out for some of the larger English varieties, a friend informed us that he had bushes of the kinds we desired in his garden, which he had long threatened "to take up and throw in the street, they had become so worthless on account of mildewing. If we would take them, he would dig them for us, and glad to get rid of them so." We took them, and they bore, to the full extent of our wishes, fine, large fruit. This individual saw them when their branches were laden with their rich offering, and inquired where we were so fortunate as to get such valuable bushes? Our reply was, that we had them of friend ——, calling him by name, who was going to throw them in the street. He looked marvel-stricken.

But we have been troubled with mildew. For two or three seasons, we lost our entire crop, and then we began to be discouraged. Some papers told us, if grass was allowed to grow around them, it would be a protection. We tried it with a few bushes without benefit. Our best remedy has been, to keep the ground in good condition, by forking in well rotted manure, and keeping it free from weeds; next throwing one or two — according to the size of the bush — handfuls of salt around it; then litter with leaves or coarse grass, to keep up a uniform heat or coolness and moisture. If, in the first season of trying this operation, your berries show signs of mildew, sprinkle the bushes freely, before sunrise, with brine, and repeat it in a week or ten days if the blight does not leave. In this way we are confident any one may raise as fine gooseberries as Lancashire can boast.

Yours truly,

March, 1849. HORTUS.

For the New England Farmer.

THE CULTIVATION OF THE SOIL.

The cultivation of the soil is the most noble employment of human hands and thought. It is the most ancient, the most natural, the most beneficial, the most universal, the most healthy, and the most enduring employment, and, while accompanied with a thousand holy associations, leads the mind "through nature up to nature's God." If the "undevout astronomer is mad," how much more so is the undevout cultivator of the soil! God speaks to man in the bursting vegetation, in the whispering foliage, the ripening fruit, and in the "sere and yellow leaf." His voice is in the wind, that brings nature's plaintive music to the ear, in the rushing waterfall, and in the vivid lightning that rends the mountain top.

> "Read nature; nature is a friend to truth;
> Nature is Christian, preaches to mankind,
> And bids dead matter aid us in our creed."

Men, at the present day, are beginning to have a more just conception of the cultivation of the soil. Agriculture is become elevated. Science, the handmaid of every vocation, has lent her aid to this department of usefulness, and the farmer has risen from a mere laborer to the practical philosopher. To be a proficient in his art, he must study the laws of vegetation, — a field of boundless investigation, — and so apply his knowledge in assisting nature, as to produce the greatest possible results from the soil which he cultivates. There is abundant exercise for his hands, his head, and his heart; and the great variety of living objects under his care must render his labor the most satisfactory. In a word, agriculture tends to harmoniously develop the whole man.

While the gayety and bustle of a city life may be more congenial and tempting to the young men, as they become tempered by age and wisdom, almost instinctively turn their thoughts to some pleasant rural retreat, which may furnish them an honest competence, and afford shelter from the shocks of a precarious business. Industry is the price of happiness; and spirits broken will revive by labor, and gain their wonted elasticity and strength. As the chaste Cowper exclaims of *labor*, —

> "'Tis the primal curse,
> But softened into mercy; made the pledge
> Of cheerful days and nights without a groan."

To many, a country residence is irksome and insipid; but such persons little know where true happiness is to be found. They are poorly schooled in self-reliance, who pin their happiness to gay and senseless companions, and can find no pleasure in the cultivation of a little plat of ground, in communion with nature, with books, and with a few choice friends. They are the greatest and purest minds who love Nature for her beauties. What is a dreary waste to others, to them is a paradise. Such men as Numa, Cato, Cincinnatus, Bacon, Cowper, and Washington, have blessed Providence that they saw the beauty of his handiwork, and were enabled to read

> "The Living Page, whose every character
> Delights and gives us wisdom."

D. W. L.

For the New England Farmer.

WINTER PEARS.

Mr. Editor: I am desirous of procuring a few of the best winter pear-trees. In looking over the catalogues of nurserymen, I find some highly recommended; but, strange to say, I see none of the fruit for sale in our market. How is it? Are winter pears so difficult of cultivation, that they must needs be so rare, or so dear when to be found? The vicinity of Boston furnishes some of the best cultivators; but if you now pass through the market, you can only find a few of the old-fashioned, but substantial *iron* pears. Where are the Echassery, the Monarch, the Winter Nelis, the St. Germain, the Colmar Autumn, &c.? As few of these pears appear late in the fall, they demand from three cents to a ninepence apiece, and are rather poor at that. Boston market seems to furnish a great and good variety of winter apples; but where are the winter pears that make so imposing a show in the catalogues of nurserymen?

L.

Editorial Remarks.

The reason that no fine winter pears are in our market, or that they are so very scarce, is because they are difficult to raise. Most of our fine winter pears are foreign and very uncertain; and the cultivator will sooner set his acres with Baldwin apples, or some other productive and salable kinds, than set them with fruits that are liable to fail.

Yet cultivators should not be discouraged about raising fine winter pears, for we have some hardy native kinds that will succeed with proper attention; and though they may not be first rate, they are very good, and far surer than foreign kinds.

As greater attention is now given to this subject, improvements will be made. The best will become

generally known, and new and valuable native kinds will be more extensively tried; and by and by we shall have a supply of good pears, not only for winter, we hope, but for spring also.

For the New England Farmer.

DANVERS WINTER SWEET APPLE.

Mr. Editor: I will give some account of the apple extensively known as the "Danvers Winter Sweeting." This apple originated in the South Parish of Danvers, on the farm now owned by Kendall Osborne, Esq. Daniel Eppes, who was considered "the greatest schoolmaster in New England," and a man of considerable note in his day, occupied this farm, and raised the tree from a seedling, and gave this fine apple its name, by which it was early known, viz., Eppes Sweeting. Mr. Eppes died on this farm in the year 1722. If the original tree is now standing, it is probably 150 years old. It has been much cultivated, in this neighborhood, under different names, such as Eppes Sweeting, Danvers Winter Sweet, Ippotent Sweeting, and Ipswich Sweeting. This apple, by many persons, is frequently confounded with the Green Sweeting, which it much resembles. But the true Danvers Winter Sweeting, when ripe, has a beautiful yellow skin, like an orange. After a diligent search, for many years, to obtain a good baking sweet winter apple, I have as yet found none better than the one above mentioned. The tree is very hardy and vigorous, of rapid growth, and early bearing, and its fruit very good and beautiful.

Yours,
SAMUEL P. FOWLER.

Danvers, *March*, 1849.

For the New England Farmer.

FRUIT TREES AND THEIR CULTURE.

Mr. Editor: In planting fruit trees to form an orchard, some regard should be had to the soil; for it is better to sacrifice a little convenience, in the plan of the orchard, to secure good, loamy soil, than to study convenience only. With respect to soil, it should be of a rich, loamy nature, neither too wet or heavy, nor too light or dry: land which will produce good crops of corn and grass will, in general, be found well adapted to the growth of fruit trees.

If the loam is of sufficient depth and tolerably good, plant without any addition whatever. If it is shallow, the holes must be made, and the soil that is good thrown on one side, to be used again; while the subsoil may be thrown out on the other side, or rejected altogether. These holes ought to be from four to six feet across, according to the size of the trees, and two feet deep; and the good soil may be returned into them, and they may be filled up with the top spit or half spit, taken from all round the hole, and the subsoil should be spread in its place; the holes being made at the distance intended for the trees, which may be close or wide apart, according to the kinds of trees planted, forty feet each way for apples, thirty feet for pears and cherries, twenty feet for peaches, and sixteen feet for plums. It is necessary to examine the roots, to cut off all the bruised ends, and especially to remove any root that may grow downward; cut such roots pretty close to the bottom of the tree. Now, as the roots have been somewhat shortened, it will be necessary to head in the tree to within the last five or six buds of the past season's growth, which will cause the tree to throw out a strong growth of wood.

All planting should be shallow; the nearer the surface the roots grow, the better, so that they are well covered, for they will grow downwards fast enough. Too much care cannot be exercised in planting, as I am well satisfied that seven eighths of the trees that fail to grow, in transplanting, may be traced to deep planting. The tree ought in no case to be placed more than one inch deeper than it stood in the nursery; yet we frequently see trees planted quite up to the inoculation; consequently they do not grow in healthy vigor either in respect to their leaf or flower buds.

In planting, let one person hold the tree upright, while another dashes a pail of water on the roots; then pulverize the earth and scatter it among the roots, by which means every small fibre becomes coated with earth; and as the hole is filled, tread the earth firmly about the tree. If the planting is done in the fall, raise a mound six inches in height about the tree; this will prevent the frost from heaving it; remove it in the spring.

In addition to treading down the earth, there should be three stakes driven into the ground, two feet from the tree, and sloping so as to press the body of the tree; and where these stakes press the tree, they should be tied firmly, placing, however, some straw next the body, that the bark may not be injured by rubbing. These will effectually prevent the roots from being disturbed by the wind, and protect the tree from being injured by the plough.

It is well known to every farmer, that young fruit trees will flourish luxuriantly while the ground is cultivated with various vegetable crops, and that the same tillage and manuring which is required by the latter will prove highly conducive to the growth of the former. In fact, it has been ascertained by experience and observation, that apples, pears, peaches, &c., attain to their highest perfection only when the soil about the roots is kept open and frequently manured.

A FRUIT-GROWER.

Editorial Remarks.

We prefer planting trees nearer than recommended by our correspondent, so as to have twice the number on the soil; and after they come into bearing, they will produce fruit a long time before interfering. In this way one can have fruit, some fifteen or twenty years, from one hundred, instead of fifty trees; and when they interfere, cut away the poorest.

As to staking trees, it is a useless labor. Place three or four stones, of six or ten pounds' weight each, more or less, as convenient, around the tree, after it is well set, within one or two inches of the trunk; then place some sods between the tree and stones, and press them down. The stones will keep the roots fast, and hold the tree firm, even against the highest winds. This is better than stakes, and far less trouble.

For the New England Farmer.

IMPROVEMENT OF LOW LANDS.

Mr. Cole: Having been a mechanic about twenty years, and therefore somewhat inexperienced in agricultural matters, and intending soon to remove to a farm which I have in the town of Lyndboro', N. H., I wish to obtain, through the medium of your paper, some information as to the best method of reclaiming a piece of swamp, or bog meadow land, of about twenty acres; naturally growing the alder, and white or soft maple; mostly now in grass; bearing the usual variety of swamp grasses indigenous to low, marshy situations.

It has a clear muck or decayed vegetable soil of about four or five feet deep, resting upon a hard pan subsoil, and I think capable of being well drained, which, of course, is the first thing to be done. But will that alone bring it into better grass? And what effect will sand have upon it? I wish to bring it into English grass, (herdsgrass and red top,) if it can be done, and should like to see something in the New England Farmer on this subject.

Respectfully yours,
L. A. LUCAS.

Proctorsville, Vt., *March* 10, 1849.

Editorial Remarks.

In improving low lands, the bushes should be cut even with the ground, and burned or removed. If there are only a few large bushes or small trees, so that the land is generally free from roots, and can be ploughed, it is frequently better to remove the principal roots with the tree, as they can be extracted more conveniently in connection with the tree than they can after the tree is cut down.

Thorough draining is essential to the improvement of wet land. A main channel or drain should be made in the centre or lowest part, sufficiently wide and deep to carry off the water from different parts of the meadow. In some cases, it is necessary to cut a ditch, four or six feet deep in some parts, in order to give a moderate descent from all parts.

Next to the main channel or ditch, marginal drains should be made at or very near the margin of the meadow, to receive the water that oozes out of the high land. These drains should run along in a line with the margin of the meadow, for if the drains run directly from the high land to the main channel, and they are no more than two rods apart, the water will run from the high land, and spread out, between the drains, to a considerable extent on the meadow, and prevent thorough draining.

A sufficient number of cross drains should be made to carry off the water. As to the distance between them, much depends on circumstances. If the descent be small, the land very wet, and the soil retentive of moisture, it may be necessary to make the drains within two or three rods of each other. In some cases, meadows of two or three acres have been well drained merely by making a marginal drain around them; as no stream of water passed through them, and none boiled up in them, they became sufficiently dry when the water was cut off from the high land.

In draining, it is better to cut through the mud into the hard soil, unless the mud is very deep; and in that case deeper draining will be required than where there is a hard subsoil.

After a meadow is drained, it is better to plough it, if it can be done conveniently, as this thoroughly destroys the wild grasses and weeds. But if it is too wet, or there are so many roots that this cannot be done, it may be improved by applying several inches in depth of gravel, sand, or loam, preferring them in the order in which they are named, and adding manure, and harrowing or working it into the gravel or other substance that is applied; and then sow it to grass.

Draining will have a tendency to destroy the wild grasses, and encourage the cultivated kinds that are sown. Ploughing has a good effect in the same way. The earth applied promotes the growth of cultivated grasses in preference to the wild ones, and the manure has the same effect.

In many cases, meadows may be improved at a small expense, after draining, by applying gravel, &c., and a small quantity of manure, covering up a mass of vegetable substance at the surface, without ploughing, which will decay and form manure. After a few years, the land will become drier, and more firm at the surface, from its settling, and from a grass sward, and the roots of bushes and trees will have decayed, and then it can be further improved by ploughing, applying more high land soil and manure, and sowing down again.

As the soil and location of meadows vary greatly, it is impossible to give definitely the best mode of improvement, without an examination of the premises. These suggestions are general. Thorough draining, and the liberal application of sand or gravel, where the soil is mud, muck, or clay, and a moderate quantity of manure, are all essential to an improvement sufficient to produce large crops of excellent grass.

FRUITS AND FRUIT TREES.

At the agricultural meeting, at the State House, March 13, Hon. Marshall P. Wilder in the chair, the above subject was discussed.

Mr. Wilder opened the discussion. He said, that the culture of fruit trees, or, in modern language, the science of pomology, occupies a wide field. Grain and vegetables may be considered the necessary and substantial blessings of Providence; but he had ever regarded delicious fruits as the overflowings of his bounty. Formerly the cultivation of fine fruits was limited to the gardens of the opulent and the vicinity of good markets. But the increased facilities for information, intercourse, and transportation has spread over the land and awakened an interest in the subject, so that now thousands of trees are planted instead of dozens; and the most humble cottage without its fruit trees and grape vines is considered as an anomaly. In no part of the world is this enterprise crowned with better success than in our own country. Mr. Wilder here alluded to the statement of Mr. Barry, (which is on page 103,) in regard to the demand in England for American fruits, showing that so vast an amount of fruit was necessary for home consumption and for foreign markets that there was no danger of overstocking the market. Several varieties of different species were recommended as worthy of general cultivation.

Hon. J. C. Gray, of Boston, recommended subsoiling or trenching the land before planting trees, and taking up trees with great care, so as not to break the roots. He remarked, that our climate was better for fruit trees than that of England.

Mr. Marshall S. Rice, of Newton, spoke of the great injury to apple-trees by the caterpillar, and he recommended destroying their eggs, which may be seen on the small branches, glistening in the morning

sun. He picks up the windfalls of apples, which prevents the fruit from being wormy. He had kept Russet apples a year and a half in dry sand.

Hon. Mr. Brooks, of Princeton, inquired for the best method of removing large trees. He thought it was a favorable time to destroy caterpillars when they first formed their nests, as it was but little labor.

Colonel Wilder said, that he removed large trees, with success, by digging a trench around them in autumn, leaving a sufficient ball of earth to protect the roots, and remove them when the earth becomes frozen. It is an expensive way.

Hon. Mr. Calhoun, secretary of state, said, that fruit was the farmer's most profitable crop. He thought that this country would supply England with fruit. He said, that in almost every section there were valuable native fruits worthy of attention. In Springfield was the Congress apple, which was an excellent kind.

Mr. Brigham, of Westborough, said, that he had prevented the effects of curculios by placing a hen and chickens under the tree to devour them.

Mr. Cole, of the New England Farmer, exhibited fine specimens of the Northern Spy, Ladies' Sweeting, Shawmut, and Red Russet apples, and made some remarks on their qualities, habits, &c., observing, that, in order to keep apples late, the better way was to cultivate late varieties. These kinds were all late and excellent, but not well tested. These fruits were tried at the close of the meeting.

Dr. Bardwell, representative from Whately, recommended, in the raising of fruit trees, to begin right, and select only the largest and most vigorous stocks, as many were small, and unsuitable for setting.

March 21. The discussion of this subject was continued, Mr. Wilder presiding, who opened the meeting with general remarks on soil, its preparation and manures. He said, that all kinds of trees succeeded well on a good mellow loam. Some require a warm soil, others a cold soil; and some will flourish in any soil, and in different sections of the country. The soil should be prepared by draining if the land be wet, and soils generally are improved by subsoiling and trenching. Much depends on appropriate manures. In some cases, specific manures are necessary. By the analyses of the ashes of various trees it was shown what manures are required for each species. Lime and potash are necessary for the apple, and potash and bone-dust for the pear.

Mr. Bartlett, of the Boston Cultivator, made some remarks on the appropriate manures. He said, that new lands furnished proper food for trees, but in the process of time the orchard fails, the food is taken up in the production of trees and fruit, and the soil becomes exhausted. The leaves are blown away, the fruit carried off, and the pomace wasted. Specific manures must be applied to renovate the soil. Kirtland says, that a tree requires specific food as well as an animal.

Mr. Rice, of Newton, said, that where cows ran in a pasture and devoured the fallen apples, the fruit was not wormy; but worms were very destructive to apples in orchards where fruits remain under the trees. He said that there was a great profit in grafting our old trees of worthless fruit. He puts litter around newly set trees, and stones on it to support the tree, but uses no stakes. He had applied urine around peach-trees for the yellows, and he thought it had a favorable effect. Mr. Rice said, that his peach buds were killed, excepting a few trees on the back side of the barn.

Major Benjamin Wheeler, of Framingham, said, that his soil was not well adapted to raising peaches. His soil was low; the buds were killed about three years in four. On high lands, in that town, peaches succeeded well. One man said, that he had not failed of a good crop for thirty years. He thought, that the buds were killed by severe cold, not by sudden changes from warm to cold weather. In low land, the cold weather is more severe. He had prevented the operations of worms in apple-trees, by washing the trees in a solution of potash, about strong enough to bear up an egg. Some will not set trees, as they say that they are too old. Others think there will be a superabundance of fruit; and yet not one farmer in four has a good orchard: the demand for good fruit is increasing; and nearly half the apples in our market are from the state of New York.

Col. Wilder thought, that extreme cold weather, and not sudden changes, caused the destruction of fruit buds.

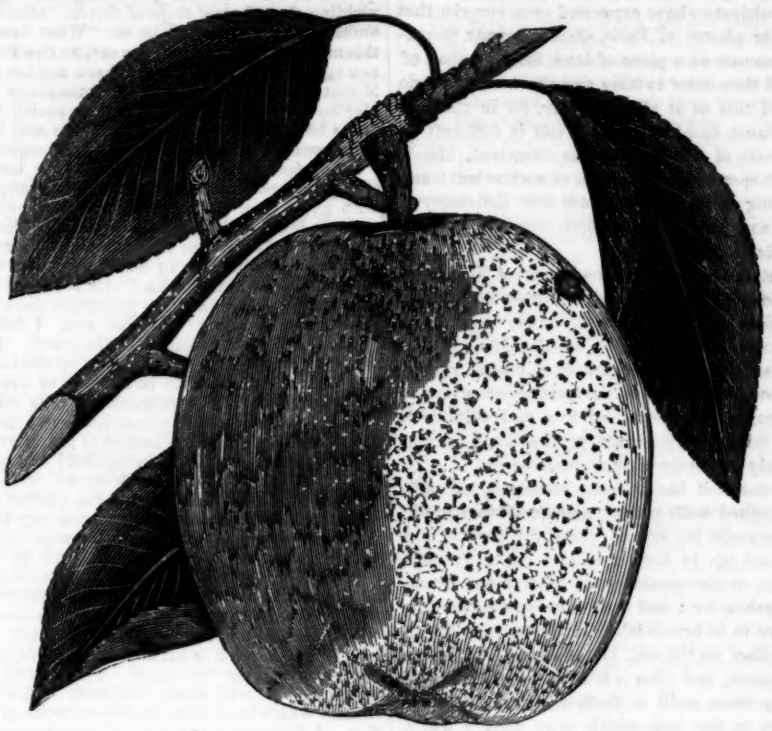
Mr. Buckminster, of the Ploughman, said, that trees should be taken up very carefully, so as not to break the roots. Many persons are apt to set too deep. The roots should be near the surface, and no deeper than they were in the nursery. Some litter should be laid around the tree, to make the soil light and moist. This, with some stones laid on it, will support the tree, and no stakes will be necessary. Then the trees will need no hoeing, and but little watering. Muck is a good manure for trees.

Samuel Walker, Esq., of Roxbury, said, that he would dispense with all manures, rather than with the preparation of the soil. Trenching is good, and a tree will grow in a good soil without special manures: these may be useful after a while. Trees should be adapted to the soil; and it is important to get the best varieties. The apple is a noble fruit, and of more importance than other finer kinds. The amateur may have his hundreds of kinds, but the cultivator for the market should have but few. He recommended the Rhode Island Greening as the best, the Gravenstein next, and then the Baldwin, which were sufficient for the market.

Hon. Mr. Russell, of Princeton, presented Russet apples, of fine condition, of 1847. His mode of keeping is as follows: When he gathers his apples, he puts them into barrels, and places them in a cold place, in a shed, or somewhere under cover, till cold weather, and then puts them in a cool cellar.

At the close of the meeting, Mr. Cole presented for trial fine specimens of cranberries, from Mr. S. P. Fowler, of Danvers, lately picked, which were raised and preserved as detailed on the twenty-second page of this volume.

The same subject was continned, a report on which will appear in our next number.



EASTER BEURRE PEAR.

Size, rather large; form, roundish-obovate, often varying to almost roundish-oval, like the above representation; color, dark-yellowish green, with a brown cheek full in the sun, and specks and patches of russet; stem, short, stout, in a small, abrupt cavity; calyx, small, in a shallow, plaited basin; flesh, white, fine texture, tender, melting, of a sweet, luscious flavor. In use from December to May. It is a good grower, and generally bears well and early.

When grown to perfection, and well ripened, by good management, the Easter Beurre is among the best very late pears; but like many other delicious foreign fruits, it is very uncertain in New England, and is adapted to the garden, rather than to orchard culture. It will succeed only in warm locations, and some cultivators, with a favorable situation, have abandoned it on account of its uncertainty, while others prefer it to all other late winter and spring pears. It is in use when pears are very scarce, as we have but very few kinds at this season. The Easter Beurre succeeds best on the quince stock: this is the general opinion of cultivators; but Mr. Pond says, that he is more successful in using the pear stock.

Our engraving is made from a fine specimen in a lot presented by Samuel Pond, Esq., of Cambridgeport, who, in a fine location, and with skilful management, succeeds well with this variety.

For the New England Farmer.

MAKING HOTBEDS.

Mr. Editor: In making hotbeds, most people follow the rules of the English gardeners, and do not make any allowance for climate. The article in the Farmer, March 17, states the quantity of manure at three feet for February, and one and a half feet for the last of March or first of April. I have used hotbeds ever since 1831, and have never used half that quantity, and have had more trouble with heat than with cold. I make my bed as follows: —

I do not want the whole depth of the hole more than eighteen inches from the glass to the bottom, which is filled up as follows: viz., two inches at the bottom, with dry leaves or meadow hay; four inches of good green horse manure; six inches of good rich mellow soil; and that leaves six inches for the plants to grow in at first; and the settling of the bed soon makes more room. If the soil is dry enough for sowing, I never wait for heat, but put the seed in directly, and in three or four days the plants will begin to come up. A bed made in this way will force the plants full fast enough, and will not require one half so much water as one made with two or three feet of manure. And the last week in March or the first of April I consider early enough for tomato, cabbage, lettuce, cress, pepper, &c., in this climate. If there are any seeds of weeds in the soil, they will get a start of the plants, if sowing be delayed after the bed is prepared.

B. F. CUTTER.

Pelham, N. H., *March*, 1849.

PLASTER, OR GYPSUM.

Many cultivators have expressed great surprise that gypsum, or plaster of Paris, should operate favorably as a manure on a piece of land for a number of years, and then cease to have any effect. But we do not regard this as at all surprising, for in the first place we must consider that the soil is deficient in the elements of which plaster is composed, else it would not operate as a fertilizer, or a stimulant; and by applying it for several years this deficiency is supplied, and further applications cease to produce any beneficial effect.

As plaster is composed of sulphate of lime, or a combination of sulphur and lime, these ingredients may be taken up into the plants, as they constitute a part of most plants, though a small part; and this may account for a small quantity of plaster producing so powerful effects in the production of crops. For although the amount of lime and sulphur is generally very small in plants, yet that small amount is absolutely necessary in their composition.

When the soil has become saturated, or sufficiently supplied with plaster, and no further applications are made for several years, the plaster may become used up, in some measure, either by cultivated crops, or the spontaneous production of weeds, grasses, bushes, &c.; and then a new application may again prove to be beneficial. Or plaster may have a valuable effect on the soil, in preparing it to supply food for plants, and after a few years this favorable effect may cease until a further chemical change takes place in the soil, which may, after a while, become a slow process, so that years will pass away before plaster will again act as a manure.

We have in nature a great many analogous cases. Sand may be added to a clayey soil until there is sand enough, and it ceases to be useful; but after a long course of cropping with corn, herdsgrass, redtop, and small grains, a large amount of silex or sand is taken up in solution, and a new addition of sand would be beneficial. An animal may be in great want of salt, or some other condiment, and it may be given until it is no longer useful. After a while, the condition of the animal may require another supply.

These remarks may explain some of the facts offered in the following interesting article from the Dollar Newspaper.

Gypsum and Clover. — For the last seventeen years, my attention has, to some extent, been directed to the peculiarity of the different soils of this and the adjoining counties of Maryland. Much attention has been bestowed on the various modes of improving the soil, more particularly by the use of clover and plaster of Paris. This having been the favorite system for the last twenty years, and indeed long before that time, no other course was considered at all reasonable. I well recollect of seeing in nearly every part of our country the most luxuriant fields of clover, rising at least two feet or more from the surface of the land, therefore furnishing the soil with a most splendid covering, sufficient, when ploughed under, to enrich the soil, to make it produce the finest growth of cotton, corn, wheat, or tobacco. Since the time first alluded to, there has been a very general complaint that our lands were not half so valuable as they were first supposed to be, in consequence of our fields not possessing the capacity of yielding their former crops of clover. One man asks another why this should be so. What has done all this mischief? And, strange to say, no two individuals can agree. Well, now, as we have neither the Ural Mountains of Russia nor the mountains of New Mexico or California to resort to to enrich our soils, let us be content to use such means as may be within our power to effect this most desirable object.

It is a fact not to be questioned, that land which once produced fine crops of clover, when accompanied with gypsum or plaster, will now scarcely produce any; at least, will not when clover and plaster have been regularly used for seven or eight years. Now, my principal object is to learn, why is all this? Is the land tired of cultivation? Or is it that the gypsum is adulterated, and its properties useless to the application of clover? I think not. I believe too much has been infused into the earth. I cannot suppose the clover can in any way be detrimental to the soil. It must be the bad effects of the plaster; for who doubts for a moment that its effects are various, and there are principles which have been discovered, by which its influence has been traced? Some salutary correction is needed; but what that remedy is, I am at a loss to conjecture. He alone who is familiar with chemistry, and can analyze the soil, can point out the constituents necessary to correct the evil. There is, to my mind, a most mysterious agency in plaster as well as lime, and he who can explain it is a benefactor. Can its advantages or disadvantages be owing to the chemical character of the soil, or the kind and quality of vegetation thereon produced? We not unfrequently complain that the land is worthless, it is exhausted; and verily we cannot explain what we mean. For myself, I plead ignorance. I will state, however, a few circumstances which have come under my personal observation. I discontinued the use of gypsum on my clover land for nearly five years, believing, when I again commenced its use, that the best results would accompany the experiment; and so they turned out. My most sanguine expectations have been more than realized.

I sowed, this season, (1848,) forty bushels of clover seed, and the most competent judges have affirmed that it has never fallen to their lot to witness a more luxuriant crop of young clover, the greater part of which was bedded, which is very unusual. The entire field was well plastered, and when a row happened to escape the action of the plaster, the clover was small and puny. Now, I will venture a prediction, should plaster be regularly applied, say for the next five years, that this very land will not produce clover sufficient to make even good grazing. It must now be admitted that I have opened a wide and extended field of inquiry, on a subject which is entitled to at least some consideration from an intelligent agricultural community, without attempting to explain the properties of the mineral mostly used, or without any attempt at analysis of the different soils we have to cultivate, for the best reason — my experience in a theoretical point of view does not justify it. What I have obtained has been from long experience, certainly not from theory. What we require is science, fully developed through chemistry; and not till then can the occupation of the farmer rise to that elevated position so necessary for him to occupy, and which it should be his object to acquire.

THE GRAPE.

At the Farmers' Club, which meets monthly, in the city of New York, for the purpose of discussing various agricultural subjects, Dr. Underhill made the

following remarks, which are entitled to particular attention, as they are from a very skilful cultivator of extensive experience. He has at Croton Point, on the North River, a vineyard of twenty acres under successful cultivation, from which we have occasionally had some of the finest and largest grapes. The Isabella is the principal kind cultivated. The Catawba is the next in importance.

Farmers' Club. — Dr. Underhill said, "I am asked to speak on the grape question; but I cannot in the space of an hour give a proper view of it. I will, therefore, but sketch. The grape is immortalized in history, in poetry, in Scripture, in painting. The rich architecture of antiquity, the frescoes, vases, and other beautiful works, are entwined with the vine and its precious clusters. The tendrils of the grape have enwrapped the heart of man in every country where it grows. The grape is so delicious, so salutary, — diluting the blood, and causing it to flow easily through the veins, — and there is nothing equal to it for old age. In this country its use will grow, will increase, until its consumption will be prodigious. It will supplant some of the articles which destroy men, and establish the cheerful body in place of the bloated, diseased systems of intemperance. No disease of the liver — no dyspepsia — are found among those who freely eat the grape. This remarkable fact is stated in reference to the vineyard portions of France. Persons who are sickly, in grape countries, are made well when grapes are ripe. And this result is familiarly called the *grape cure*. In this country our attention has been long misdirected. We have spent years and sums of money on imported vines. We have proved the fallacy of all this. The foreign grape-vine will not flourish in our open air. It only thrives under glass. I suppose that millions of dollars have been lost on these foreign vines during the past century. Climate has settled that question. Our extremes of heat and cold are incompatible with the character of the foreign vine. Time will show that our native stock of grapes will, by cultivation, gradually improve in quality. It is with them as with animals: a great amelioration follows care and proper knowledge. I spent some thousands of dollars on the foreign grape-vines without success. We want to supply our twenty millions of people with fine grapes. In 1830, France produced fourteen thousand millions pounds of grapes; of which were consumed on the tables, and exported in the form of raisins, &c., two thousand millions of pounds. Are you afraid that our market will be overstocked from the few vineyards which we have?

"There are many books on the culture of the vine, but their doctrines are generally not at all applicable to our country. Europe has the moisture from the ocean — we have dry winds blowing over our continent. More heat penetrates our ground in one of our hot, bright days, than England has in a week. The books of Europe are an honor and an ornament to the world; but they lead us from the truth frequently; such is the great difference of the climates of Europe and America. We must here select our best native grapes; there are many; of which we have now proved the Isabella and Catawba to be excellent. Plant the vines deep, on dry soil, where there are no springs of water; slaty, calcareous, or other soils; but the drier they are, the better for the grape. A soil of brick clay will not do. The roots must be deep, to avoid our severe droughts. Plough the ground exceedingly deep before you plant your vineyard. I have found that, in seven years' culture, the savage musk of my Isabella has vanished. Its character is greatly changed for the better. Its pulp is almost gone; its seeds are less."

SELLING CORN ON THE COB.

We have noticed, for the last few years, a custom, coming into general use, of selling corn on the cob. During the late fall, we witnessed many deliveries in our city of the kind. This custom we hold to be "more honored in the breach than the observance," and, therefore, should be reformed. The cost of transportation, a costly item of expense, is thereby at least doubled: the merchant purchaser gets the cobs for nothing, while the farmer unnecessarily imposes a heavy tax for conveyance upon himself. Setting aside this view of the subject, there are others of vast moment to every farmer who looks upon economy as a virtue. The cob of the corn crushed into meal, or broken into suitably sized pieces, and cooked, is worth, as a matter of nutriment, two fifths as much as grain as food for milch-cows or working oxen, while it improves the quality of the manure made by the beasts fed upon it, imparting to it, besides a very sensible portion of nitrogenous matter, other certain mineral salts, which would be otherwise lost.

To the man who may not have paid attention to the study of economy, this may appear a small matter; but if he will reflect, that every time he may sell two hundred bushels of corn in the ears, he pays the transportation upon one hundred bushels more than he receives any consideration for — that he gives away one hundred bushels of excellent food — that he removes that quantity of manure from his farm, and to that extent impoverishes his land, he will see at once that he is warring against his interest, and that justice to himself and family requires that he should no longer pursue a practice at once so ruinous and impolitic. — *American Farmer.*

Remarks by the Editor of the New England Farmer.

The cob of corn contains nutriment for animals, such as cattle, horses, &c., which are accustomed to coarse herbage, and whose powers of digestion are sufficient to decompose browse, even tolerably large twigs. And though it seems to be a well established fact that cobs are nutritious, yet it is not settled as to the amount of nutriment they contain.

The experiment by distillation shows the amount of alcohol produced from cobs, compared with that of the same quantity of corn; but whether the cobs contain the same proportion of nutriment that can be extracted in its passage through the animal, is not well settled; nor can it be, excepting by numerous and varied experiments. Besides the advantage in grinding the cob with corn, on account of nutriment, the cob is useful in adding bulk to food that is too solid or concentrated.

AGE OF SHEEP DETERIORATES THEIR WOOL.

It has been observed, by the most experienced wool-growers, that the older the sheep the less fine the wool. The wool is said to be of the best quality when the sheep is from two to five years of age: after that it deteriorates.

Mr. Blanchard, of New York, states that he has known flocks that yielded wool that sorted number one when young, when older drop down to number two or three.

Those who wish to grow the first grade of wool should keep young sheep. Some go so far as not to use a buck after he is four years old.

Domestic Department.

A Mother's Influence. — For myself, I am sure that a different mother would have made me a different man. When a boy, I was too much like the self-willed, excitable Clarence; but the tenderness with which my mother always treated me, and the unimpassioned but earnest manner in which she reproved and corrected my faults, subdued my unruly temper. When I became restless or impatient, she always had a book to read to me, or a story to tell, or had some device to save me from myself. My father was neither harsh nor indulgent towards me; I cherish his memory with respect and love. But I have different feelings when I think of my mother. I often feel, even now, as if she were near me — as if her cheek were laid to mine. My father would *place his hand upon my head*, caressingly, but my mother would *lay her cheek against mine*. I did not expect my father to do more — I do not know that I would have loved him better had he done more; for him it was a natural expression of affection. But no act is too tender for a mother. Her kiss upon my cheek, her warm embrace, are all felt now, and the older I grow, the more holy seem the influences that surrounded me in childhood. — "*The Mother*," *by T. S. Arthur.*

To make good Coffee. — First procure the best coffee in the market; wash it very clean, and roast it to the color of a golden brown, but not a deeper shade, by any means. Then take the whites of three eggs to each pound of coffee, mix very carefully with the coffee while warm, and immediately tranfer to earthen vessels, tying them over with bladders to render them air tight. Take from these vessels sufficient coffee for one making only at a time; grind it, place it in a fine muslin bag, suspend it about midway in the pot, turn on the boiling water, and put on the cover to prevent the escape of steam. By this mode the coffee will be very strong, but it is best to reduce it by the addition of boiling-hot milk, when it will form a most delicious beverage, very different, indeed, from that which is produced by boiling the ground coffee in water. And to be convinced of the fact, that, by the above method, which is simply *infusion*, all the virtues of the coffee may be obtained, it is only to take the dregs left in the bag, and boil them in water for a considerable time; the result will be, a black, bitter, nauseous, feverish, woody extract, without a trace of the fine flavor of coffee, and answering to the name by which it was known on its first introduction into use, according to the account published in the eighth volume of the "Harlean Miscellany," namely, "the devil's black broth"! The making of tea is by infusion, not *decoction*. Who ever thinks of boiling tea? — *Farmer's Cabinet.*

Griddle Cakes of Unbolted Wheat. — A quart of unbolted wheat and a teaspoonful of salt; wet it up with water, or sweet milk, in which is dissolved a teaspoonful of saleratus; add three spoonfuls of molasses. Some raise this with yeast, and leave out the saleratus. *Sour* milk and saleratus are not as good for unbolted as for fine flour.

These are better and more healthful cakes than buckwheat. — *Prairie Farmer.*

To take Mildew out of Linen. — Rub it well with soap, then scrape some fine chalk, rub that also on the linen, lay it on the grass, and, as it dries, wet it a little, and the mildew will come out in thrice doing.

Boys' Department.

Prepare Seeds. — As the season for planting is approaching, boys should furnish themselves with seeds of melons, cucumbers, early corn, flowers, &c. For each should have a little patch of land for his own, on which he should raise a variety of vegetables and some beautiful flowers.

A boy who has a small plat, cultivated by himself, will take great pleasure in keeping it in fine condition, and in watching the changing plants from the time they start from the ground until they come to full perfection. Every stage of growth will afford something of novelty and interest, and when the cucumbers, melons, early potatoes, beans, corn, &c., are fit for use, how pleased will be the industrious boy who sees his friends partake of the products of his own hands!

Taking Care of the Pence. — One of the hardest lessons for many of our young men to learn is that trite and sterling doctrine of Poor Richard — "Take care of the pence, and the pounds will take care of themselves." But hard and distasteful as it is, we must learn and practise the maxim, or take the still harder alternative of poverty and want.

We have no inclination to teach any of our readers a lesson in miserly meanness and littleness. The miserable Muckrake, who consecrates his energies to the saving of the shreds, and fragments, and sweepings that lie in his path as an ultimate object, is quite as pitiable a being as the most prodigal spendthrift. What we desire is, to save the thoughtless and wasteful from future embarrassment and trouble by putting him upon a course of economy and care-taking in his ordinary expenditures. This is all that is necessary, and all we wish.

Hundreds of young men, some of whom may read this paragraph, might this day have been in possession of a snug little capital, if they had simply dispensed with superfluous indulgences during the time they have been engaged in business. It would have cost no sacrifice of generous feeling, or of respectability of character; and besides the saving of money, it would have been attended with the acquisition of a habit of minute economy, or precise attention to the small details of daily business, which is itself worth more than money; which is in truth the most productive kind of capital.

In this country, and as business is here managed, a little capital gives a young man great advantage, especially if, along with it, he possesses superior business talents and habits. And the fact that he has saved from a small income a snug little sum in the course of a few years, is itself pretty good evidence that he has the right habits and abilities to succeed well; and no introduction or letters of recommendation can speak so loudly in his favor. At the same time, the buoyancy of mind and spirits which this advantage inspires in the young adventurer himself is often a material help to him in his future undertakings. In every respect, he appears in favorable contrast to those other young men, who, though placed in circumstances equally favorable, have acquired no property, contracted bad habits, and feel jaded and discouraged by their unfruitful toil.

It has a great and happy effect upon one's own mind and energy to feel that a beginning is made—that a foundation is laid to build upon; and, if for no other reason, for this every young man should look well to see what becomes of his first earnings. It is comparatively easy to add to a stock, however small; less easy to think of beginning one.

We repeat our advice, then, old and oft repeated as it has been. Take care of the pennies, the first earned pennies of youthful endeavor, and the pounds of after life will take care of themselves. — *Dry Goods Reporter.*

Health.

For the New England Farmer.

To cure a Cold. — The present winter has been characterized by the severity of colds, with which almost every body has been afflicted. We ourselves have had one, the most obstinate we ever had, confining us to the house for two weeks, and by an almost incessant cough forbidding us to sleep by day or night. We tried various remedies, until we wore them out without realizing any desirable effect, and at last heard of and tried the following, to wit: Take thoroughwort, hoarhound, and pennyroyal, of each a good handful, and boil them in just water enough to extract the strength; then strain off the liquor, and add an equal quantity of molasses, and boil until it forms a candy. Eat freely of this every time an inclination to cough is felt, and your cough will soon leave you. After using this candy for half a day, we had a night of good sleep, and found our appetite much improved next morning.

Amputation without Pain. — The Philadelphia Ledger makes the following suggestion: —

Two cases have recently occurred in Schuylkill county, Pennsylvania, in which limbs have been accidentally cut by a swift moving circular saw. In both instances the persons were cleaning out the refuse that accumulates in the dark chamber under the work-bench in which the saw is set. One of them had three deep slips cut between different fingers, up into the hand, one cut after another. The other had all the fingers of one hand cut off; some half way, and others less. In both cases, the persons were not aware of their loss till the sight of blood attracted their attention on coming to the light — so free from pain was the operation. This suggests the idea of employing an instrument of this kind for similar purposes in surgery. A very light and portable instrument could easily be made to receive its rapid circular movement by hand; and the freedom from pain ought to commend it to speedy use. It would have the further advantage of making the section with greater precision than can be attained with the ordinary surgical knife and handsaw; and it would not require the same firmness of nerve either in the patient or the operator.

Mechanics' Department, Arts, &c.

The Water Hammer. — Our unscientific readers may be interested in an explanation of the water hammer. By opening a stop-cock or fountain in a tube, as that of one of the great mains of the Long Pond water, a current is established through the tube, the velocity of which is to that of the jet at the orifice inversely as the square of the diameter of the pipe to the square of the diameter of the orifice.

Thus, if the orifice at the fountain be three inches and the main thirty inches in diameter, and the velocity of the jet be seventy-five feet per second, a current of nine inches per second will be established in the main. If the jet be six inches in diameter, the current in the main will be thirty-six inches, or three feet, per second. Now, the momentum, or amount of motion, is proportional to the amount of velocity multiplied into the weight of the water in motion. The water in four miles and a half of thirty inch pipe would be something over four thousand tons, if our ciphering is correct. The motion or blow which an instantaneous stopping of a three inch fountain destroys, is that of a hammer of four thousand tons moving at the rate of nine inches a second, or half a mile in an hour, which is just the same blow as that of a hammer of forty tons, moving with the velocity of the jet, or seventy-five feet per second. And in a water pipe this blow takes effect in all directions, the weakest point, if any thing, yielding. When we consider the force of a hammer weighing forty tons, — eight thousand pounds, — swung with the lightning velocity of seventy-five feet per second, we shall see that the strength either of the gate boxes or the pipes is nothing to it, and that their only safety lies in the impossibility of shutting a stop-cock instantaneously. As time is employed in destroying the motion, the force of the blow is divided. — *Farmer and Mechanic.*

New Principle in the Saw Mill. — Horace Hecock, writing to the Jeffersonian, says he has invented a method of sawing, "calculated, as a general thing, to save the time and trouble of gigging back the carriage, as the saw, after cutting through, is instantly reversed, together with the feeding apparatus, setting the board at the same time to the required thickness, and returns cutting through the log each way alternately, without stopping, until the log is finished." The mill, however, is built with apparatus for gigging back the carriage, for convenience in cutting through the first time, for scantling, &c. — *N. Y. Farmer.*

Improved Shoe-Pegging Machine. — This is an invention described in the American Cabinet, the merits of which consist in holding the shoe on rocking, turning, or moving stocks, in the proper position to be pegged together with the simultaneous intermittent movement of the carriage and stock, by means of a cogged and grooved guide pattern, and traversing guide shaft and pinion, for the purpose of arranging the pegs at uniform distances apart, in lines round the sole of the shoe, and parallel to its edges.

Also, the employment of the turning tube, for the purpose of receiving the charger, and then placing them over the hole punctured in the sole of the shoe by the awl, in the proper position to be driven therein, combines the manner of supplying the turning tube with pegs from the charger at suitable intervals, by means of a vibrating driver.

And lastly, the employment of a spiral chamber or groove to contain the pegs and supply them to the charger, one at a time, by the simultaneous intermittent action of the traversing pusher, and ratchet wheel, or otherwise in combination with the charger driver, turning tube, awl, and punch, arranged and operated in the manner and for the purpose described. — *Farmer and Mechanic.*

Machine for Carving. — Mr. Isaac M. Singer, of Pittsburgh, Pennsylvania, has invented a very ingenious machine for carving block letters for signs,

wooden type, door knobs, and every other species of fancy carving. It is said that the machine will do the work of ten men, and can be tended by a girl. — *American Artisan.*

Gutta Percha has been used with great success in making hats. Hats that are made with this composition are light and delicate.

HORTICULTURE.

BY MRS. LYDIA H. SIGOURNEY.

If the admiration of the beautiful things of nature has a tendency to soften and refine the character, the culture of them has a still more powerful and abiding influence. It takes the form of an affection. The seed which we have nursed, the tree of our planting, under whose shade we sit with delight, are to us as living, loving friends. In proportion to the care we have bestowed on them is the warmth of our regard. They are also gentle and persuasive teachers of His goodness who causeth the sun to shine and the dew to distil; who forgets not the tender buried vine amid the snows and ice of winter, but bringeth forth the root, long hidden from the eye of man, into vernal splendor or autumnal fruitage.

The lessons learned among the works of nature are of peculiar value in the present age. The restlessness and din of the railroad principles, which pervade its operations, and the spirit of accumulation which threatens to corrode every generous sensibility, are modified by the sweet friendship of the quiet plants. The toil, the hurry, the speculation, the sudden reverse which mark our own times, beyond any that have preceded them, render it particularly salutary for us to heed the admonition of our Savior, and take instruction from the lilies of the field, those peaceful denizens of the bounty of heaven.

Horticulture has been pronounced, by medical men, as salutary to health, and to cheerfulness of spirits; and it would seem that this theory might be sustained, by the placid and happy countenances of those who use it as a relaxation from the excitement of business, or the exhaustion of study. And if he who devotes his leisure to the culture of the works of nature benefits himself, he who beautifies a garden for the eye of the community is surely a public benefactor. He instils into the bosom of the man of the world, panting with the gold fever, gentle thoughts, which do good like a medicine. He cheers the desponding invalid, and makes the eye of the child brighten with a more intense happiness. He furnishes pure aliment for that taste which refines character and multiplies simple pleasures. To those who earn their substance by laboring on his grounds, he stands in the light of a benefactor. The kind of industry which he promotes is favorable to simplicity and virtue. With one of the sweetest poets of our mother land, we may say, —

" Praise to the sturdy spade,
And patient plough, and shepherd's simple crook;
And let the light mechanic's tool be hailed
With honor, which, encasing, by the power
Of long companionship, the laborer's hand,
Cut off that hand, with all its world of nerves,
From a too busy commerce with the heart."

Lady's Book.

THE GADFLY IN CATTLE — INQUIRY.

I have a cow which I value highly, and she is troubled with grubs in her back, which I suppose are caused by the gadfly depositing its eggs, in the summer, in the animal's back; and they are now undergoing a change preparatory to their exit and transformation into a fly, to torment anew the cattle. In the present state, they seem to create great uneasiness, the animal constantly licking herself; and although well fed and sheltered, she falls away in flesh, which I have no doubt is caused wholly by the irritation of these animals.

Now, what I want to know is, what is the remedy? Can any thing be applied which will destroy these grubs, and do no injury to the cow?

Feb. 18. G. R. P.

Remarks. — These grubs are undoubtedly the larvæ of the gadfly, (*œstrus bovis.*) This fly, which somewhat resembles a small humblebee, deposits its eggs in the skin of the backs of cattle during the latter part of summer; and these worms, or grubs, live during winter in or under the skin, causing bunches or lumps easily felt by the hand outside, and, when at all numerous, injuring the health and growth of the animal. Each of these bunches will be found to have a small opening, to admit air for the insect, or to allow matter to escape. We know of no way to destroy these vermin but to extract them by hand, squeezing them with the thumb and finger, and aiding their exit with the point of a knife. When the orifice is well open, a drop of turpentine will do the work more easily. In no case should they be allowed to remain long after their presence is discovered. — *Editor of Ohio Cultivator.*

POTATOES.

We copy below, from that valuable paper, the Dollar Newspaper, published in Philadelphia, an excellent article on the general subject of cultivation, and it accords with the views of many on the potato rot; but although the state of the weather has great influence in regard to this disease, and so has manure, or the want of manure, yet we do not regard these as the original or principal cause. For they have operated, as they now do, for a long period, without potatoes being affected as they have been by the late malady.

As far as I can, I will give the result of my observations on the effect of manure in the culture of potatoes, in the hope of leading some one to the analytical investigation of the difficulty. Having made some experiments with manures, all the difference I could observe between those with rotted manure, those with unrotted, and those without any manure, was, that those manured were much larger and more numerous than those not manured. They were planted at different times in March and April. They were tended with the utmost care, and grew as finely as I ever saw, promising a fine yield, until about the 25th of July. At that time, for several days, heavy rains and hot sunshine alternated, producing a state of fermentation in the root, which ended in the destruction of half the crop. Observation warrants me in saying that the rain or hot weather was the *inducing cause* of the rot, for it ceased with clear, cool weather.

The real *cause* was the lack of some agent necessary to its full formation, and which would have rendered it proof against the exciting cause. Says one, "Did you not manure some of them?" So I did; but did the manure contain all that was necessary to the growth of the potato? If it contained enough for ordinary weather, did it contain enough to be in proportion after the immense fall of rain? For it must be remembered that oxygen and hydrogen, the component parts of water, enter into vegetables by first dissolving other agents, and then,

if the ground is not rich in proportion, some will enter more largely than others.

In order, if possible, to illustrate, I will note a case which may be observed by every farmer. Farmers sometimes thresh their wheat in the field, selecting a poor spot, that will hardly yield five bushels to the acre. The straw is allowed to lie here and rot, or is ploughed under, to enrich the worn-out soil. In course of time, another sowing of wheat takes place; and when spring comes, the farmer congratulates himself upon having in the field at least one spot of good wheat. Harvest comes, and the hands cut up to the place, but they find the straw all tumbled down, and the heads not filled. "O," says one, "this ground is entirely too rich."

Organic chemistry will tell you that the ground was only half rich enough. The straw contained only those agents necessary to reproduce straw, and from the aptitude of the rotting straw to hold and appropriate the component parts of water, the stalk shoots up without strength to support its overgrown weight. If the ground had contained the ingredients of the grain, and the salts of lime, &c., to strengthen the stalk, there could have been no failure. Plant this spot in corn, and the long ears in autumn will tell that the ground possessed all that was necessary for its perfect growth. I have seen these spots fail in one grain and succeed in another; but it was a wonder, until organic chemistry explained the mystery. Many a time I have wondered why a stalk of corn would not grow in a pile of manure, having seen them come up there early in the spring. It ceases to be a wonder when we learn that the pile is only rich in reference to ammonia, &c., and poor in regard to several agents. The ground can never be too rich, if it holds all the agents of growth in just proportion: for the plant will apply what is demanded for its support, and leave the balance for another time.

I think the views here taken are in strict accordance with science. Then we should learn the importance of knowing what the soil has, what is wanting, what manures have, and then we can apply them so as to render the required assistance. Some may wish to know why straw rotted in the barn-yard, where stock run over it, makes better manure than that rotted in the field. Simply because the deposits of the cattle supply what is lacking in the field. When quite small I remember seeing a large quantity of lime applied to a field, as I was told, "to make it rich." The trouble was not repaid, and the system of liming was abandoned. The persons who did it cannot yet tell why it was that no good resulted. Science steps in, and tells the man of careful observation, that the ground had lime enough, and that it wanted something else. But more of this at another time, for long articles are likely to be neglected.

FRANKFORD, KY., *Feb.* 1849. J. L.

HOW TO PLANT CHESTNUTS.

The plan for raising the chestnut is thus: The nuts must not be suffered to become stark dry. Plant them in the spring of the year. The first winter, protect them from the frost, or they are apt to be killed by freezing. The next spring transplant in the following manner: Select a dry soil, dig a hole eighteen inches deep, three feet wide; fill it up with small, loose stones and clay to within six inches of the surface; set your trees on that; take care of it, and it will grow well, and in four years bear nuts.

The chestnut should be more attended to than it is. It is valuable food, and very nourishing. In Italy the chestnuts grow to the size of small apples, and are used for food by the peasantry.

WOOL IN THE WEST.

The cheapness of lands in the west, and the small amount of labor required in keeping sheep through the winter, will cause a large production of wool; and the advantages of getting it to market at a small expense, when its value, and not its bulk, is considered, compared with heavy articles, such as grain, flour, &c., and a cheap and convenient mode of making a sale to eastern manufacturers, at fair prices and at a small commission, through the medium of Mr. Peters's Wool Depot, at Buffalo, give additional encouragement to this branch of agriculture in that vast and fertile region. We copy the following item from the Racine (Wis.) Whig.

Wool. — The people of the west are beginning to furnish their quota of this valuable commodity. It is not long since little or no wool was grown in this section of the country. We have now as extensive flocks of sheep in Wisconsin, perhaps, as any other state can boast. Messrs. Norton & Co., of this city, have a fine flock of some twenty-five thousand sheep, which are mostly in this state; some in the northern part of Illinois. This enterprising company will furnish for the market upwards of fifty thousand pounds of wool. This is worth from sixteen to twenty cents per pound, according to the quality. The Pittsburgh Journal of the 26th ult., says there is a good demand for wool, and prices have advanced to twenty and twenty-eight cents per pound for common to full blood.

FACTS ABOUT SWINE.

We have received from Mr. Rood, of Adrian, some facts in regard to the breeding of swine, which are of importance to every farmer. Mr. R. remarked that he had long observed, that pigs from old sows made much heavier hogs than those from young sows. And he related an instance which places the matter in a very striking light. He had two sows of the same breed, one of which was one year old and the other three, the former being out of the latter. Both sows had a litter of pigs on the same night, and as a part of both litters were destroyed, the two litters were put together and nursed by the older sow. The pigs of the young sow were apparently the most promising at first; but they all grew up together, were treated alike and fatted alike, and when they came to be killed, the pigs of the older sow weighed about eighty pounds more than those of the young one. — *Michigan Farmer.*

PERPETUAL ROSES.

Many cultivators of this fine new class of roses "waste its sweetness" by allowing it to carry all its blossoms in the month of June. Now, to have the perpetual rose fully enjoyed, it should not be allowed to bloom at all in the rose season. Roses are so common then that it is not at all prized; while blooming from midsummer to November, it is highly prized by all persons.

The way I pursue to grow it in perfection, is to pinch out, as soon as visible, every blossoming bud that appears at the first crop, say from the middle of May to the middle of June. This reserves all the strength of the plant for the after bloom; and accordingly I have such clusters of roses in July, August, September, and October, as those who have not tried this stopping system can have no idea of. La Reine, Madame Laffay, Compte de Paris, and the Duchess of Sutherland are particularly superb varieties under

this treatment. Indeed, they may be recommended as among the best of the perpetuals.

I have adopted, with excellent results, Mr. Rice's recommendation of giving the roots of well established roses a good soaking of liquid guano, after they have shed their leaves, say middle of October. It greatly promotes their luxuriant growth the next season. — *Horticulturist.*

USES OF THE BLACK CURRANT.

The Black English Currant is represented to have qualities that entitle it to extensive propagation. A kind of wine has been manufactured from it, which is celebrated for its medicinal properties. The Boston Medical Examiner, quoted by Fessenden, said of this wine, "It has all the good properties of the best Port, without any of its heating or constipating effects. We could name several instances, where, in great debility and exhaustion, after protracted and severe fever, and from other causes, nothing else could be thought of or taken with pleasure or advantage, in which this wine proved grateful to the palate, and most friendly to the stomach; in which, indeed, it was the principal means of conducting the patient to health and strength. Its exhibition has been attended with remarkable success in the early stages of cholera and dysentery; and again in the later stages of these diseases, after the symptoms of inflammation or febrile excitement had ceased. It has been strikingly remedial in the low stages of typhoid and bilious fever. We have not room to enumerate many other morbid affections, in which this wine has proved useful. In sore throat, it has, for many years, been considered almost a specific remedy."

These opinions are confirmed by other testimony. Kenrick, in his American Orchardist, says, "From the black currant a jelly is made, of considerable medicinal efficacy; a wine is also made from them, which possesses far superior medicinal virtues to Port wine. The jelly has been highly recommended for disorders of the throat, and as a necessary article in the stores of ships sailing to the East Indies. A liquor is prepared from the black currant, which, Mr. Forsyth states, is possessed of great medicinal efficacy in obstinate coughs, &c. The currants for this purpose are bruised, and, being placed in a jar, whiskey or any other species of alcohol is poured over them; the jar is then covered close for a fortnight; after this, the liquor is strained and bottled."

The jelly from the black currant is further described as being fine for the table, and the wine as of peculiar flavor, which, to those long accustomed to its use, is delectable.

A friend of ours, who has many years made use of this currant in his family, as a remedy for some of the above-named affections, especially for diarrhœa, fully concurs in the foregoing estimate of its value. He considers it also excellent as a preserve. — *Michigan Farmer.*

IDLENESS.

Nine tenths of the miseries and vices of manhood proceed from idleness. With men of quick minds, to whom it is especially pernicious, this habit is commonly the fruit of many disappointments and schemes oft baffled; and men fail in their schemes not so much for the want of strength, as from the ill direction of it. The weakest living creature, by concentrating his powers on a single object, can accomplish something; the strongest, by dispersing his over many, may fail to accomplish any thing. The drop, by continual falling, bores its passage through the hardest rock, the hasty torrent rushes over it with hideous uproar and leaves no trace behind. — *Thomas Carlyle.*

THE LATE VINTAGE IN FRANCE.

During the year 1848, there were 5,000,000 acres of land in France planted with vines, which produced 919,580,575 gallons of wine and 27,220,050 gallons of brandy, estimated at the enormous sum of 479,088,302 francs, (£19,121,000.) The average value of each acre of vines may be taken at 530 francs, (£21.) The annual consumption by each individual in France is calculated at 18 gallons of wine and 3 gallons of brandy. — *Cleaveland (Ohio) Herald*, 1849.

LARGE POULTRY.

At a show held in England, under the direction of the late Earl Spencer, the following were the dressed weights of some of the poultry exhibited: The best turkey weighed 20 lbs. 4 oz.; capon, 7 lbs. 14 oz.; pullet, 3½ lbs.; goose, 18 lbs. 2½ oz.; couple of ducks, 15 lbs. 10 oz.

MUSIC OF SPRING.

"There's music in the balmy breath
Of spring, when from the realms of death
She calls the flowers to life again,
And decks with gorgeous hues the plain,
Then wakes to notes of harmony
The grove's enchanting minstrelsy.
There's music in the murmur low
Of gentle waters rippling by —
There's music in the onward flow
Of rivers in their majesty.
There's music in the bubbling fountain —
There's music on the sun-bathed mountain —
There's music on the earth —
There's music in the air —
And music into birth
Is bursting *every where.*"

THE OLIO.

Hour of Death. — It will afford sweeter happiness, in the hour of death, to have wiped one tear from the cheek of sorrow, than to have ruled an empire, to have conquered millions, or enslaved the world.

Life-like. — The Philadelphia Galaxy says an artist in that city painted a cow and cabbage so natural that he was obliged to separate them before they were finished, because the cow commenced eating the cabbage!

Rousseau says, "The empire of woman is an empire of softness, of address, of complacency. Her commands are caresses, her menaces are tears."

Why is a chicken pie like a gunsmith's shop? Because it contains fowl-in-pieces.

TERMS. — The New England Farmer is published every other Saturday, making a neat and handsome volume, at the close of the year, of 416 pages, at $1 a year, or five copies for $4, payable in advance. It may be neatly bound at 18¾ cents, or elegantly bound in muslin, embossed and gilt, at 25 cents a volume. As it is stereotyped, back numbers can be furnished to new subscribers.

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